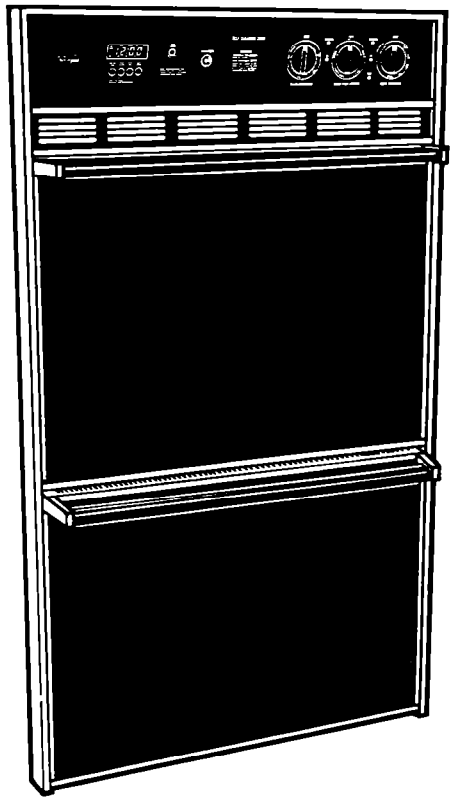
use&care guide

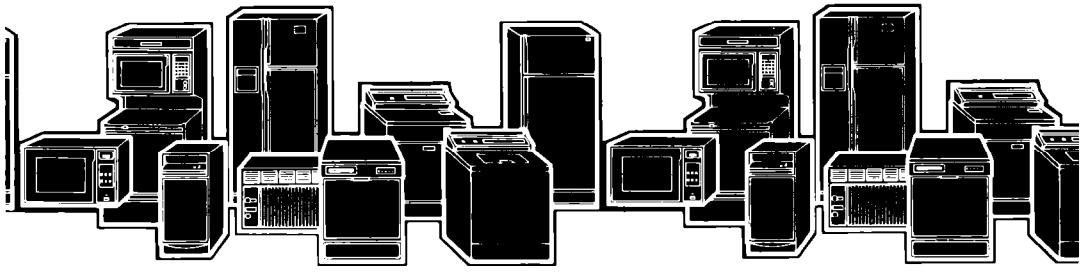


Whirlpool

BUILT-IN OVEN

Self-Cleaning & Continuous-Cleaning Model RB770PXT

Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compacte



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*Tmk.

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Before you use your oven

Read and carefully follow "INSTALLATION INSTRUCTIONS" packed with your oven.

Read this Use & Care Guide and the Cooking Guide carefully for important use and safety information. Store this literature in a convenient place for future use.

It is your personal responsibility and obligation to be sure your oven:

- Has been installed where it is protected from the elements.
- Has been installed and leveled in a wall or cabinet that will hold the weight.
- Has been properly connected to an electrical supply and grounded. (See "Installation Instructions.")
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home oven.

See your "Cooking Guide" for additional safety and operating information.

IMPORTANT SAFETY INSTRUCTIONS

WARNING – When using your oven, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the oven, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the oven. Children could be burned or injured while climbing on the door and the door could be damaged.
3. **KEEP** children away from the oven when it is on. The oven walls, racks and door can get hot enough to cause burns.
   - Put oven racks where you want them before turning on the oven. Heated racks could cause severe burns.
   - Do not touch any part of the oven, especially the heating elements, until you know they are completely cool. Dark elements can still be hot enough to cause severe burns.
   - Let steam and hot air escape from the oven before removing food to prevent burns.
4. **DO NOT** use the oven to heat a room. Persons in the room could be burned or injured, or a fire could start.
5. **DO NOT** wear loose or hanging garments when using the oven. They could ignite if they touch a heating element and you could be burned.
6. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
7. **MAKE SURE** to open the oven door all the way when adding or removing food to prevent burns.

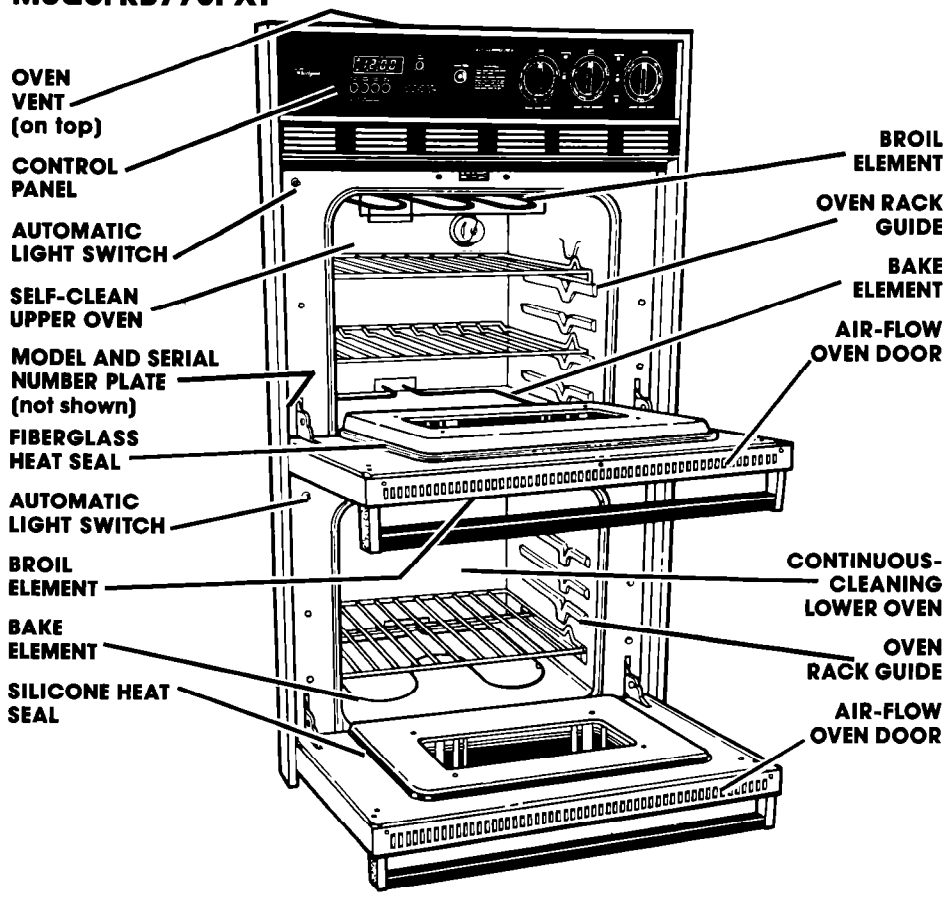
• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Parts and features

Model RB770PXT



Copy your Model and Serial Numbers here...

If you need service or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from plate to the left of the oven door).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book and your sales slip together in a handy place.

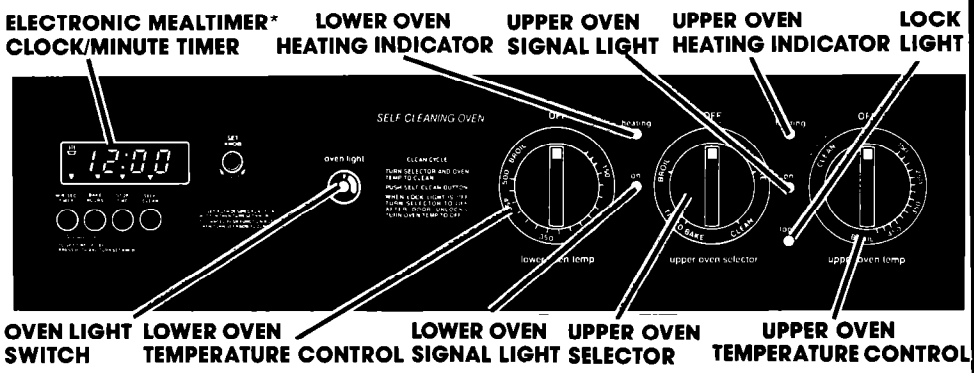
Model Number _____

Serial Number _____

Purchase Date _____

Service Company Phone Number _____

Thank you for purchasing a Whirlpool product. Please complete and mail the Owner Registration Card furnished with this product.



Using your oven

The Electronic MEALTIMER* Clock

The Electronic MEALTIMER* Clock handles many different types of functions. The following operating hints may be helpful when using the clock:

- The numbers on the display change rapidly when turning the Set Knob.
- When setting the Time-of-Day Clock, the display shows hours and minutes.

Twenty-five minutes past six o'clock

Forty-five minutes past twelve o'clock.

- When using the Min/Sec Timer, the display shows minutes and seconds in the following sequence.

– For settings from 1-59 seconds, each second will show in the display.

– For settings from 1-10 minutes, the display will increase in 10 second increments.

– For settings from 10-99 minutes, the display will increase in 1 minute increments.

*Tmk.

continued on next page

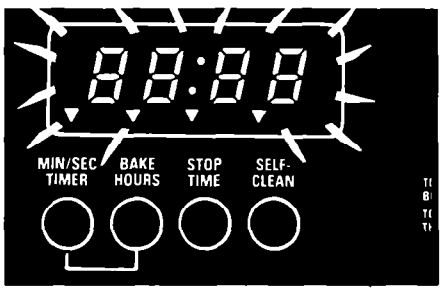
- When using the Bake Hours and/or Stop Time, the display shows hours and minutes.

Two-hours and fifteen minutes.

Eleven-hours and fifty-nine minutes.

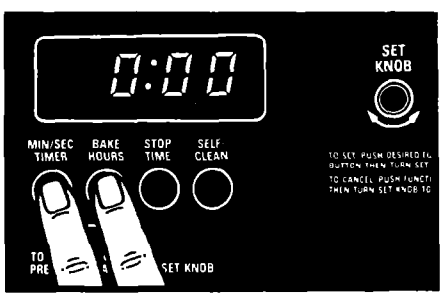
Other operating hints may be found on page 16.

Setting the Electronic Clock

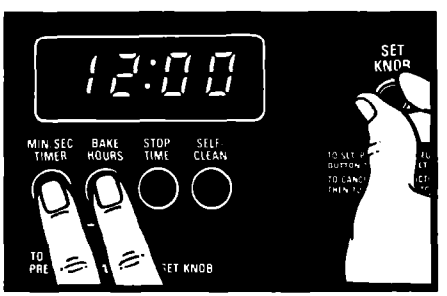


When you first plug in the oven or if your electricity goes off for a while, each light in the display will flash in sequence.

Then, 4 eights and the Min/Sec Timer and Bake Hours signal lights will flash. The flashing means that the clock is ready to be set.



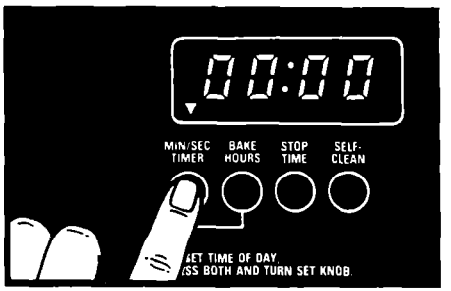
1. **Push in and hold both the Min/Sec Timer Button and Bake Hours Button.** "0:00" will show in the Display and the Signal Lights will go off.



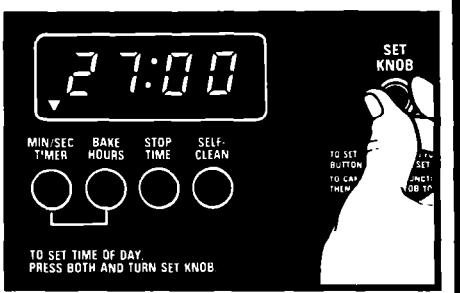
2. **Turn the Set Knob to set the right time of day.** Turning the knob clockwise increases the numbers. Turning the knob counterclockwise decreases the numbers. The display will show the time you set in hours and minutes.

Using the Electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 99 minutes. The timer beeps when the set time is up.



1. Push in the Min/Sec Timer Button. The Signal Light will come on and the Display will show "00:00."

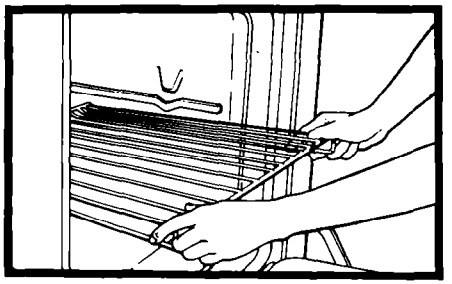


2. Turn the Set Knob until the desired time shows in the Display. Turning the knob clockwise increases the numbers, while turning the knob counterclockwise decreases the numbers.

3. After setting the time you want, the Timer Light will stay on and the Display will start counting down in seconds.

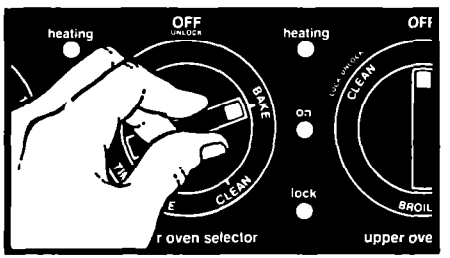
When the time is up, the Timer beeps for 1-2 minutes. To stop, push the Min/Sec Timer Button.

Baking in the Upper Oven

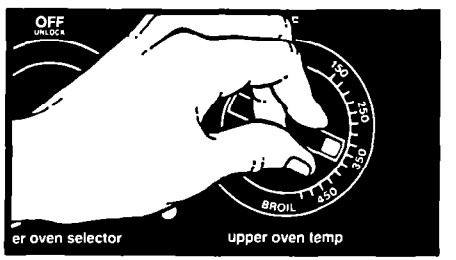


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information see the "Cooking Guide."

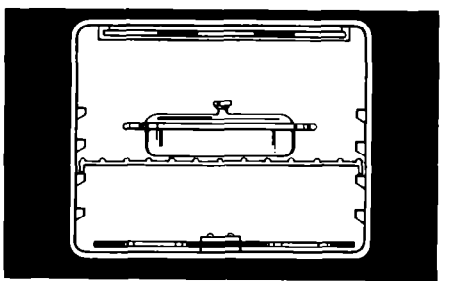
1. Position the rack(s) properly before turning on the oven. **To change rack position,** lift rack at front and pull out.



2. Set Upper Oven Selector to BAKE. The Upper Oven "ON" Light will come on.

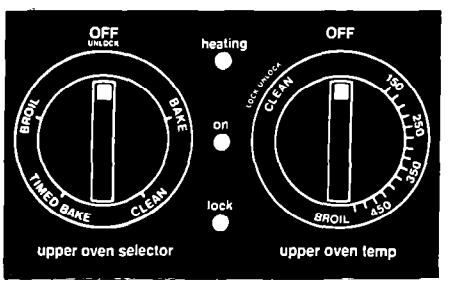


3. Set Upper Oven Temperature Control to the baking temperature you want. The Upper Oven Heating Light will come on.



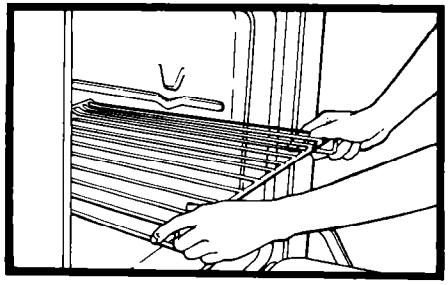
4. When the Upper Oven Heating Light first goes off, the oven is preheated. Put food in the oven. **Note: Oven racks, walls and door will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting. The Upper Oven Signal Light will turn on and off with the elements. The top element helps heat during baking, but does not turn red.



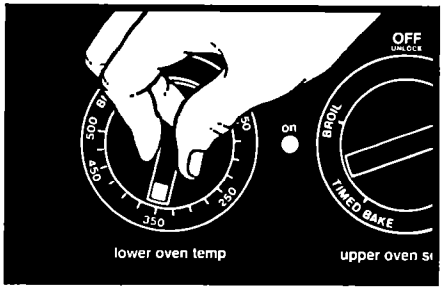
5. When baking is done, turn both the Upper Oven Selector and Upper Oven Temperature Control to OFF. The Upper Oven "ON" Light will go off.

Baking in the Lower Oven

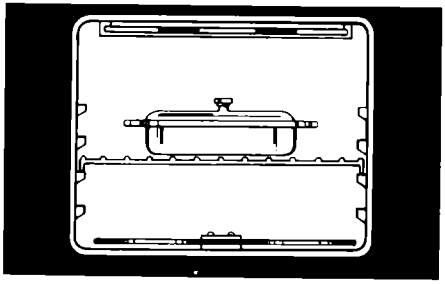


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

1. Position the rack properly before turning on the oven. **To change rack position,** lift rack at front and pull out.

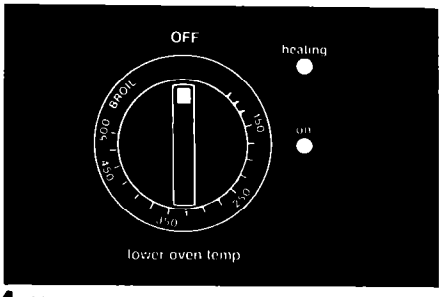


2. Set the Lower Oven Temperature Control to the baking temperature you want. The Lower Oven Heating Light will come on. The oven is preheated when the Lower Oven Heating Light first goes off.



3. Put food in the oven. **Note: Oven racks, walls and doors will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting. The Lower Oven Heating Light will turn on and off with the elements. The top element helps heat during baking, but does not turn red.

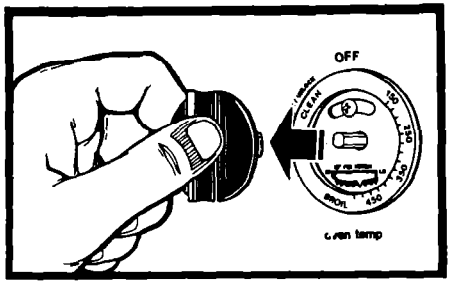


4. When baking is done, turn the Lower Oven Temperature Control to OFF. The Lower Oven "ON" Light will go off.

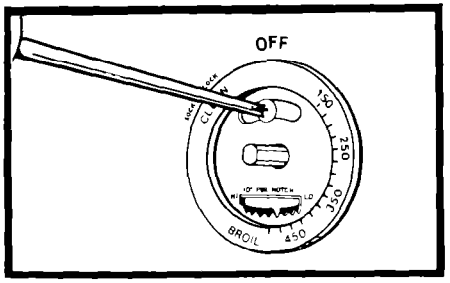
Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when comparing to your old oven, the new design may give you different results.

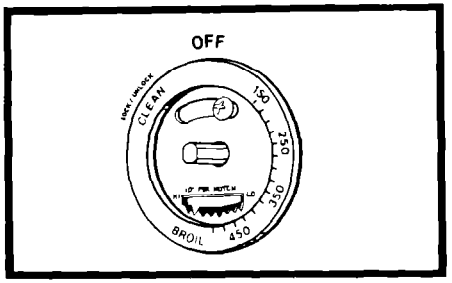
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



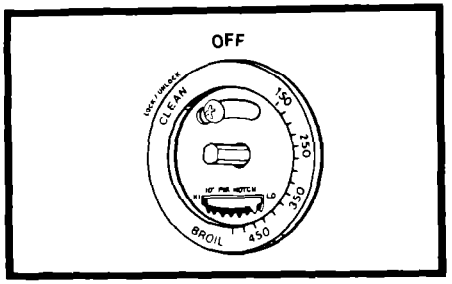
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screw. **Note the position of the notches.**



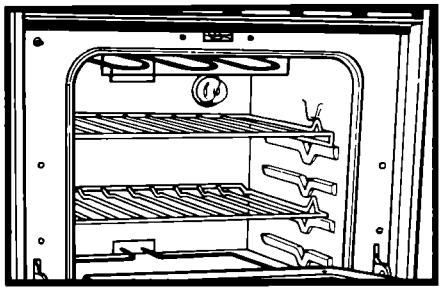
3. To lower the temperature, move a notch closer to LO. Each notch equals about 10°F (5°C).



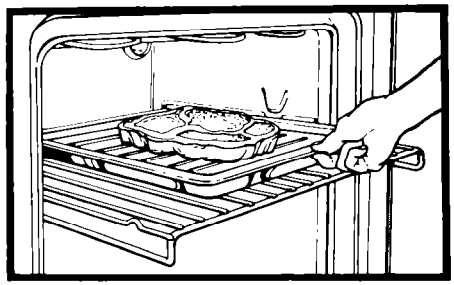
4. To raise the temperature, move a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw and replace the control knob.

Broiling in the Upper Oven

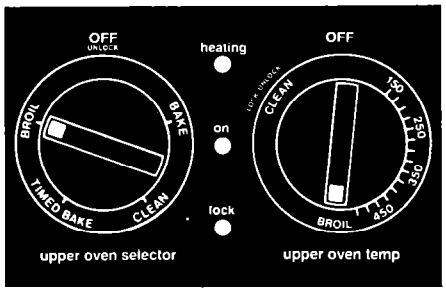


1. Position the rack(s) before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.

3. Close the door to the Broil Stop position, (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Upper Oven Selector and the Upper Oven Temperature Control to BROIL. The Upper Heating and On Lights will come on.

5. When broiling is done, turn both the Upper Oven Selector and the Upper Oven Temperature Control to OFF.

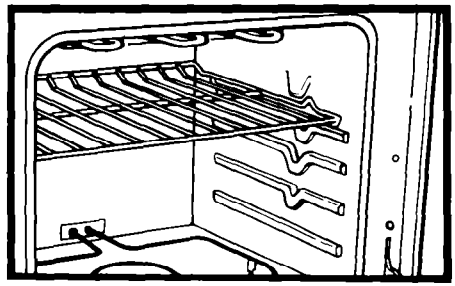
Custom Broil

- If food is cooking too fast, turn the Upper Oven Temperature Control **counterclockwise** until the Upper Oven Signal Light goes off. The light will turn on and off during Custom Broil.
- If you want the food to broil slower from the start, set the Upper Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

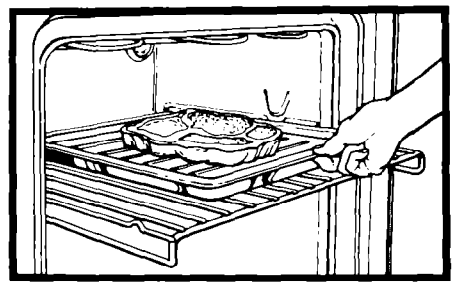
The Upper Oven Selector must be on BROIL for all broiling temperatures.

CAUTION: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures .

Broiling in the Lower Oven

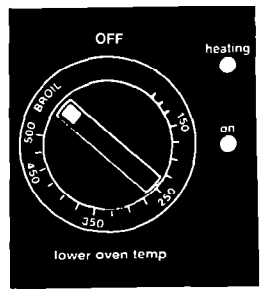


1. Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.

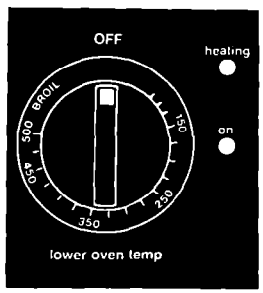


2. Put the broiler pan and food on the rack.

3. Close the door to the Broil Stop position, (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Lower Oven Temperature Control to BROIL. The Lower Heating and On Lights will come on.



5. When broiling is done, turn the Lower Oven Temperature Control to OFF.

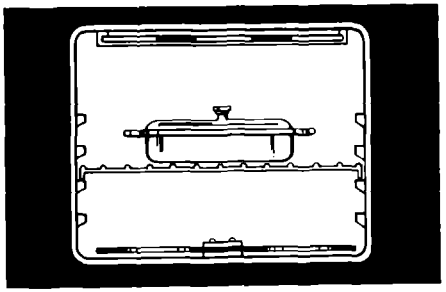
CAUTION: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures and prevents window glass from cracking.

Using the Electronic Automatic MEALTIMER* Clock

The electronic MEALTIMER* is designed to turn the upper oven on and off at times you set, even if you are not around.

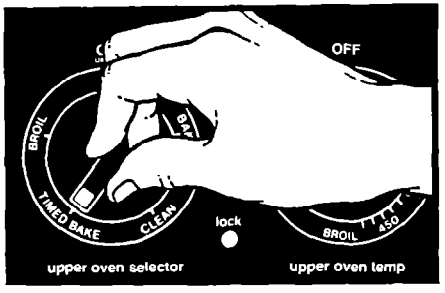
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start baking now and shut off automatically:

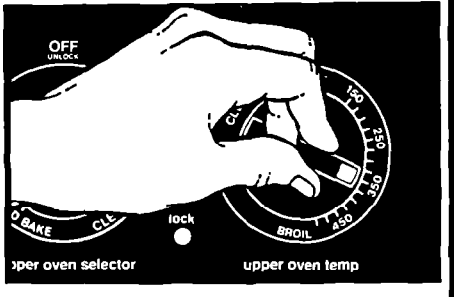


1. Position the oven rack(s) properly, and place the food in the upper oven.

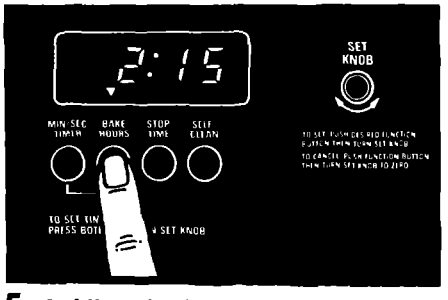
2. Make sure the clock is set to the right time of day.



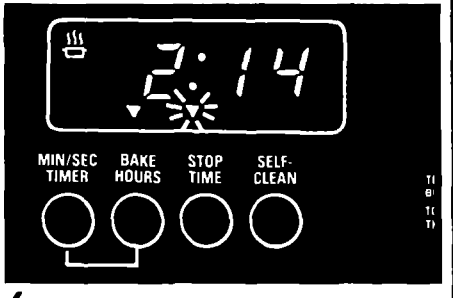
3. Set Upper Oven Selector on TIMED BAKE.



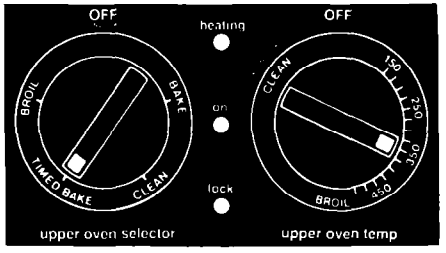
4. Set the Upper Oven Temperature Control on the baking temperature you want.



5. Set the clock for the length of baking time you want: Push in the Bake Hours Button and turn the Set Knob until the length of baking time you want shows in the Display. This example shows 2 hours, 15 minutes. Bake Hours can be set for up to 11 hours, 59 minutes.

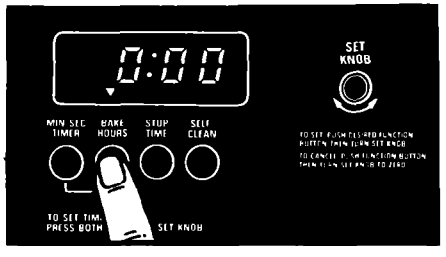


6. The Bake Hours Signal Light will stay on, the Stop Time Signal Light will flash and the Auto Oven Symbol will light. **The Display will count down in minutes. If you want to see Stop Time,** push the Stop Time Button. Push the Bake Hours Button to see baking time again.



7. The Upper Heating and On lights will come on when Start Time is reached. The Upper Heating light will turn on and off during baking.

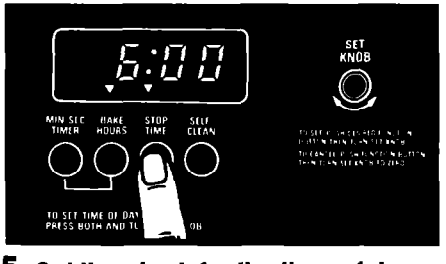
8. **When the baking time is complete, the oven shuts off** and the Timer beeps for 1-2 minutes. To stop, push the Bake Hours Button. Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF.



9. **To stop the oven before the programmed time,** push in the Bake Hours Button and turn the Set Knob counterclockwise until the Display shows "0:00." The Display will return to the time of day. Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF.

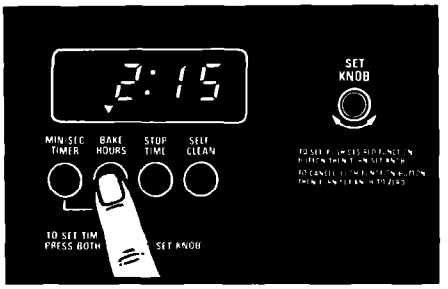
Delay start and automatic shut-off:

1. Position the oven rack(s) properly, and place the food in the upper oven.
2. **Make sure the clock is set to the right time of day.**
3. Set the Upper Oven Selector on TIMED BAKE.
4. Set the Upper Temperature Control on the baking temperature you want.

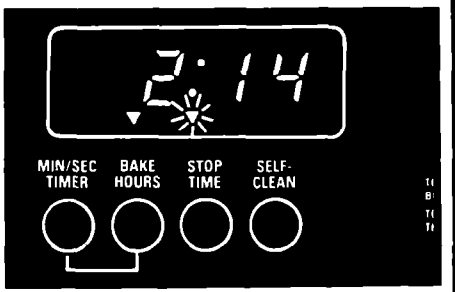


5. **Set the clock for the time of day you want the food to be done (Stop Time):** Push in the Stop Time Button. Turn the Set Knob until the time of day you want the food to be done shows on the Display. This example shows six o'clock.

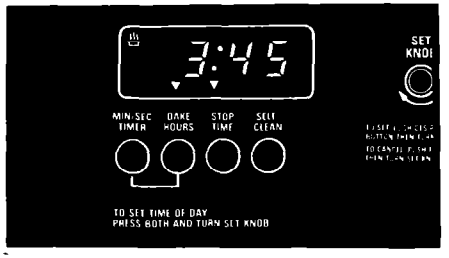
6. The display will show the time you set. The Stop Time Signal Light will stay on. The Bake Hours Signal Light will flash.



7. Set the clock for the length of baking time you want: Push in the Bake Hours Button and turn the Set Knob until the length of baking time you want shows in the Display. This example shows 2 hours, 15 minutes. Bake Hours can be set for up to 11 Hours, 59 minutes.



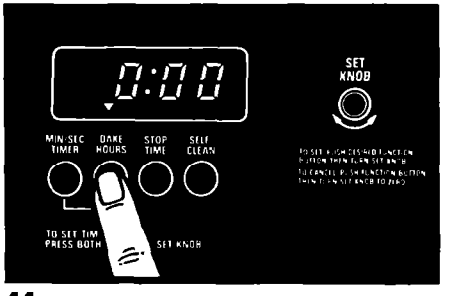
8. The Bake Hours Signal Light will stay on and the Stop Time Signal Light will flash. **If you want to see the Stop Time,** push the Stop Time Button. Push the Bake Hours Button to see the baking time again.



9. The clock automatically calculates the time to turn the oven on. At that time, the Auto Oven Symbol will light and the oven will heat. The Upper Heating and On lights will come on. This example shows the oven on at 45 minutes past 3 o'clock.

10. When baking is complete the upper oven will shut off and the Timer will beep for 1-2 minutes. To stop, push the Bake Hours Button.

Turn the Upper Oven Selector and the Upper Oven Temperature Control to OFF.



11. To stop the upper oven before the preset time: Push in the Bake Hours Button and turn the Set Knob clockwise until the Display shows "0:00." Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF.

WARNING: To avoid sickness and food waste:

- **Use foods that will not go bad or spoil while waiting for cooking to start.**
- **Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.**
- **Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

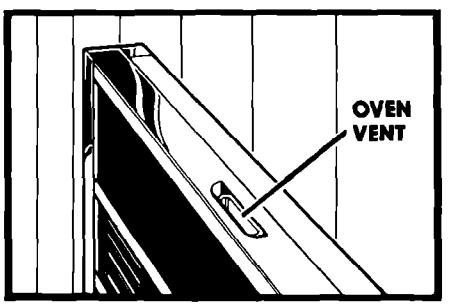
Other Operating Hints

- If you want to check what you have programmed, press the button for the function you want to check. The display will show what you have programmed for that function.
- If you want to check the time of day, press the Min/Sec Timer and Bake Hours Buttons. The display will show the time of day.
- **A rapid flashing signal light indicates an error in programming. Cancel any entries and begin again.**

The Oven Vent

Hot air and moisture escape from the lower oven through a vent just above the oven door.

Do not block the vent. Poor baking can result.



The Oven Door (Continuous-Clean Oven)

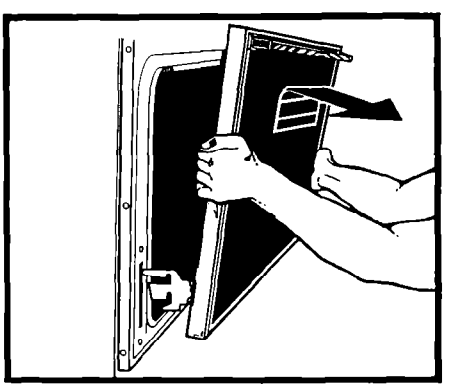
Removing the lower oven door will help make it easier to clean the oven.

1. **WARNING: To avoid burns, be sure the oven is OFF and COOL.**

   Open the door to the first stop position.

2. Hold the door at both sides. Lift door straight up and pull it straight out from the oven.

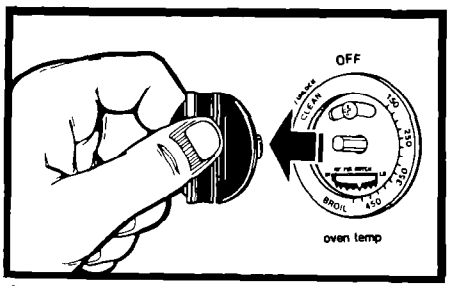
3. **To replace,** hinge must be in first stop position. Place door straight into hinge opening before dropping into place.



IMPORTANT: DO NOT remove the door to the upper, Self-Cleaning oven.

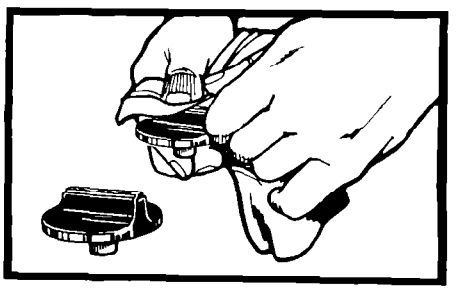
Caring for Your Oven

Control Panel and Knobs

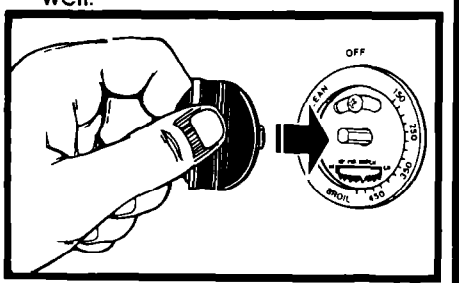


1. First make sure the control knobs are set to OFF, then pull knobs straight off.

2. Use warm soapy water or spray glass cleaner and a soft cloth. Wring out wet cloth before wiping the control panel. Rinse and dry well.



3. Wash control knobs in warm soapy water. Rinse well and dry.



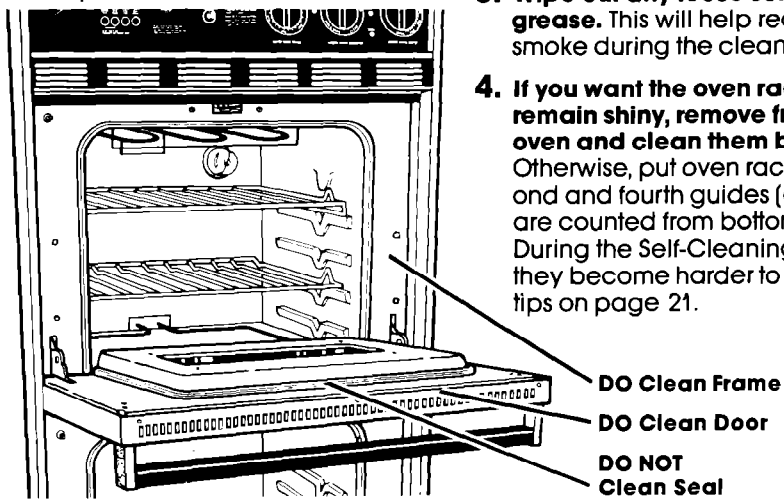
4. Push control knobs straight back on. Make sure they point to OFF.

Using the Self-Cleaning Cycle

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

Before You Start

1. **Clean the shaded areas by hand.** They do not get hot enough during the Self-Clean cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad on...
   - the frame around the oven.
   - the inside of the door, especially the part outside the oven seal.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. **Remove the broiler pan and any pots and pans** you may have stored in the oven. They can't stand the heat.
3. **Wipe out any loose soil or grease.** This will help reduce smoke during the cleaning cycle.
4. **If you want the oven racks to remain shiny, remove from the oven and clean them by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). During the Self-Cleaning Cycle they become harder to slide. See tips on page 21.

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

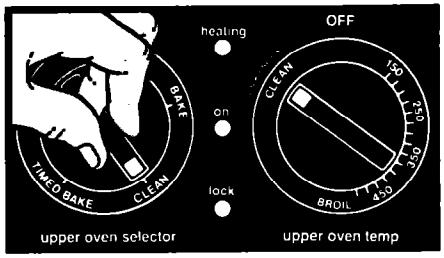
DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.

WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

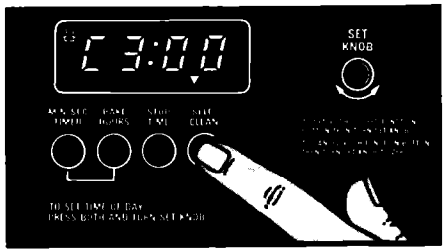
DO NOT TOUCH THE OVEN DURING THE CLEANING CYCLE. IT COULD BURN YOU.

Setting the Controls

Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help normal smoke and heat odors to disappear from the room as quickly as possible.



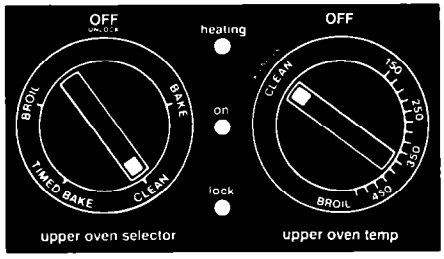
1. Make sure the Upper Oven door is closed. Set the Upper Oven Selector and the Upper Oven Temperature Control on CLEAN. The door will automatically latch.



2. Push in and release the Self-Clean Button. A 3-hour Self-Cleaning cycle will be set automatically. The display will count down the time in minutes. The Auto Oven Light and Self-Clean Signal Light will stay on.

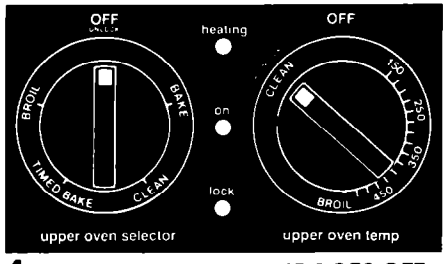
If a cleaning cycle other than 3 hours is desired, push in and hold the Bake Hours Button and turn the Set Time Knob to the new time up to 4 hours.

- Use 2 hours for light soil.
- Use 3 hours for more moderate to heavy soil.



3. The Upper Heating and On Lights will come on. The Upper Heating Light will cycle on and off with the Elements. The Lock Light comes on when the upper oven temperature exceeds normal baking temperatures. The door can't be opened when this light is on.

NOTE: The Stop Time Signal light will flash during the entire clean cycle.



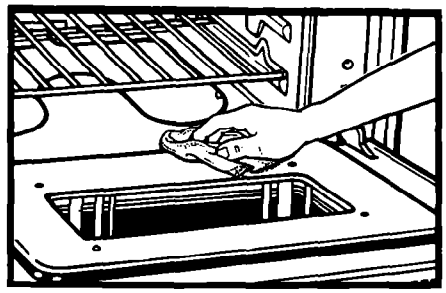
4. WHEN THE LOCK LIGHT GOES OFF:

- Turn the Upper Oven Selector to OFF. **DO NOT** turn the Upper Oven Temperature control to OFF.
- Wait 15-20 seconds until the door unlocks.
- Then turn Upper Oven Temperature control to OFF.

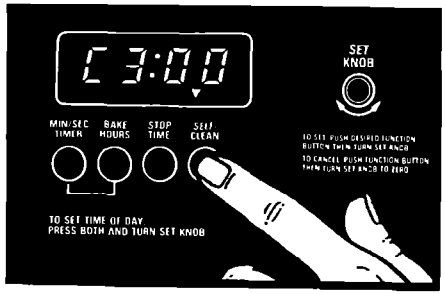
NOTE: Oven Temperature Control must be left in the clean position until the door is unlocked.

After the cleaning cycle is completed, the Auto Oven Symbol and Self-Clean Light will go off. The display will show the time of day.

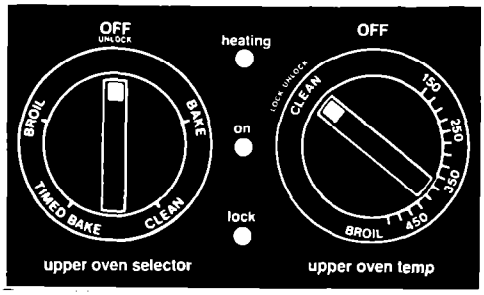
5. **After the upper oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel-wool pad.



To stop the cleaning cycle at any time:



1. Push in and release the Self-Clean Button



2. When the Lock Light goes off, turn the Upper Oven Selector to OFF. **DO NOT** turn the Upper Oven Temperature Control to OFF **until** the door unlocks.

If oven door is locked by mistake:

1. Set the Upper Oven Selector and Upper Oven Temperature Controls to CLEAN.
2. Turn Upper Oven Selector to OFF.
3. Wait 15-20 seconds until door unlocks.
4. **Then** turn the Upper Oven Temperature control to OFF.

Special Tips

- Keep the kitchen well aired during the cleaning cycle to help get rid of normal heat odors and smoke.
- Clean the upper oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the cleaning cycle doesn't get the upper oven as clean as you expected, the cycle time may have been too short or you may not have prepared the oven properly. Set the cleaning time longer the next time and hand clean areas noted on page 18.
- Oven racks lose their shine, discolor and become harder to slide when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks and rack guides with a soapy steel-wool pad, rinse well, and wipe on a thin coat of salad oil.

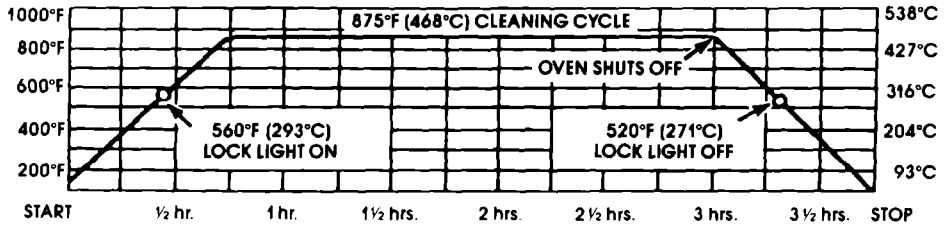
WARNING: DO NOT TOUCH THE OVEN DURING THE CLEANING CYCLE. IT CAN BURN YOU.

How It Works

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle for 3 hours.

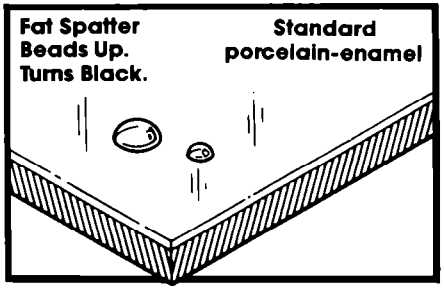
SELF-CLEANING CYCLE – THREE HOUR SETTING
(Approximate Temperatures and Times)

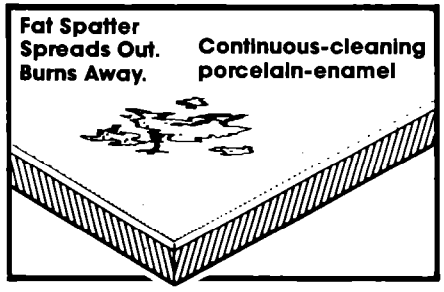


Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

The Continuous-Cleaning Lower Oven

Standard oven walls are coated with smooth porcelain-enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain-enamel. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350°-475°F, 176°-231°C) so the oven can return to a presentably clean condition.





Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

1. **WARNING: To avoid burns and possible electric shock, be sure the oven is OFF and COOL.**

   Lift the cool bake element **slightly to lift the feet off the oven bottom.**

2. **Slide the foil under the bake element.** Make sure the foil is centered, long enough to start up both sides and without wrinkles.

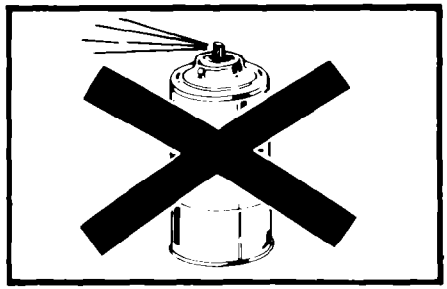
   For proper baking, **lower the bake element so all feet rest solidly on the foil.**

CAUTION: Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the oven bottom and away from the bake element.

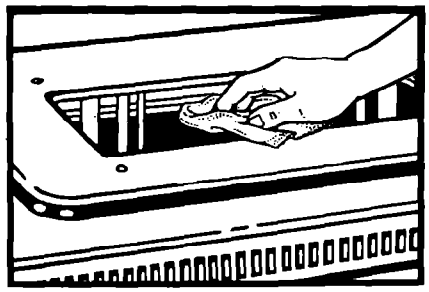
Cleaning Tips (Continuous-Clean Oven)

1. The oven window and racks are not continuous-clean. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spillovers do not burn away and may stain the bottom.

Hand Cleaning the Lower Oven

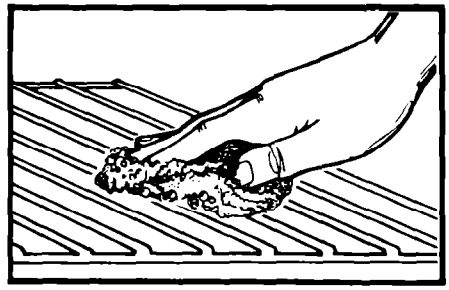


WARNING: DO NOT USE OVEN CLEANING PRODUCTS. Some can become trapped in the porcelain-enamel surface and give off harmful fumes.

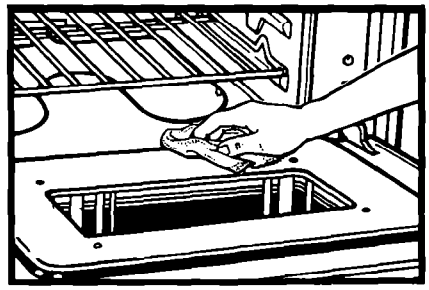


WINDOW – Keep clean with hot sudsy water. Use a plastic scrubbing pad for stubborn spots. Rinse well.

Do not use steel-wool or abrasive cleansers.



RACKS – Use soapy steel-wool pad for best cleaning results. Rinse well.

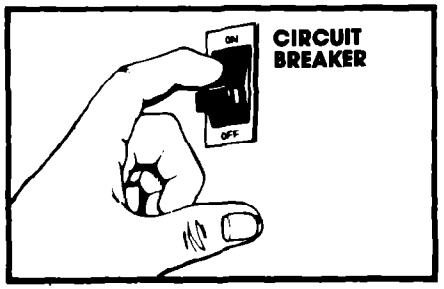


WALLS AND DOOR – Wash with hot soapy water. Use a steel-wool pad or plastic scrubbing pad for stubborn spots. Rinse well.

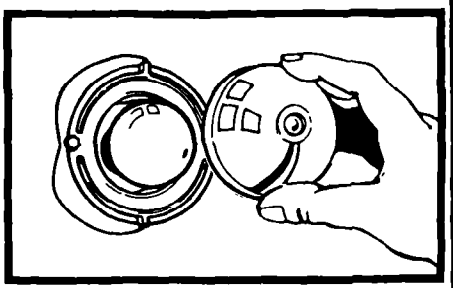
PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water. Plastic scrubbing pad for stubborn spots	• Wipe off regularly when oven is cool. • **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.** • **Do not use abrasive or harsh cleaners.**
Broiler pan and grid	Warm soapy water or steel-wool pad.	• **Do not place in Self-Cleaning Oven.**
Control knobs	Warm soapy water and soft cloth.	• Wash, rinse and dry well. • **Do not soak.**
Control panel	Warm soapy water or spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Self-Cleaning Oven cycle; warm soapy water or soapy steel-wool pads.	• Leave in oven during Self-Cleaning cycle. **OR** • Wash, rinse and dry. Use soapy steel wool pads for stubborn areas. **NOTE: The oven racks will discolor and be harder to slide when left in the self-cleaning cycle. If you want them to stay shiny, remove them from the oven and clean by hand.**
Oven door glass	Spray glass cleaner; warm soapy water or plastic scrubbing pad.	• **Make sure oven is cool.** • Follow directions provided with cleaner. • Wash, rinse and dry well with a soft cloth.
Self-Cleaning Upper Oven	For areas outside Self-Cleaning area use warm soapy water or soapy steel-wool pads.	• Follow directions starting on page 18, "Using the Self-Cleaning Cycle." • **Do not use commercial oven cleaners.** • **Do not use foil to line the bottom of your Self-Cleaning Oven.**
Continuous-Cleaning Lower Oven	Warm soapy water or soapy scrubbing pad. Heavy-duty aluminum foil or order a foil kit (Part No. 241430) from your Whirlpool dealer or TECH-CARE® service company.	• **Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.** • Clean stubborn spots or stains. Rinse well with water. • Place strip of aluminum foil on the bottom of the oven to catch spillovers. • **Do not use commercial cleaners.**

The Oven Lights

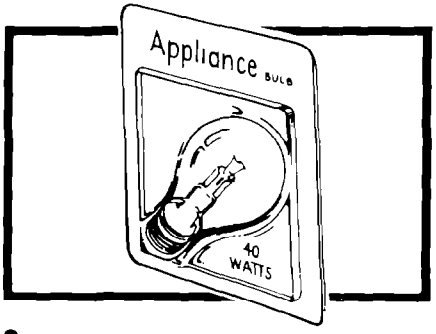
Both oven lights will come on when you push the **Oven Light** switch on the control panel. Push the switch again to shut them off. Both lights will also come on when the upper oven door is opened.



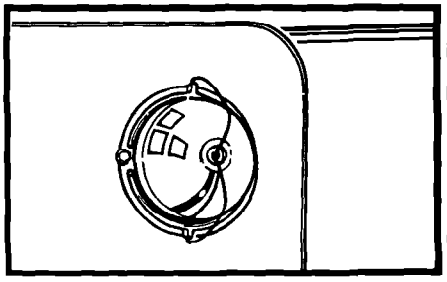
1. **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**



2. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



4. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The Oven Light will not work during the self-cleaning cycle.

If you need service or assistance, we suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix yourself without tools of any kind.

If nothing operates:

- Is the oven wired into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?

If the upper oven will not operate:

- Is the Upper Oven Selector turned to a setting (BAKE or BROIL, but not TIMED BAKE)?
- Is the Upper Oven Temperature Control turned to a temperature setting?

If the lower oven will not operate:

- Is the Lower Oven Temperature Control turned to a temperature setting?

If the Self-Cleaning cycle will not operate on upper oven:

- Are the Upper Oven Selector and the Upper Oven Temperature Control set on CLEAN?
- Does the electronic clock show the correct time of day?
- Did you push the Self-Cleaning Button?

If soil is visible on continuous-cleaning lower oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 23 for how to clean.
- Sugar and starchy spills may leave stains. See page 23 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

If cooking results are not what you expected:

- Is the oven level?
- Are you using pans recommended in the **Cooking Guide?**
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS & IRONERS - SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley
Division Vice President
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

5. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

WHIRLPOOL® MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of the range product.
2. Instruct you how to use the range product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when range product is used in other than normal, single-family household use.

C. Pick up and delivery. This product is designed to be repaired in the home.

D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

E. Any labor costs during the limited warranty.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.

Whirlpool

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ce Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic \